2:Kahn D-5 (1922-1930) 1931
SR8 Bush Negroes SR8

man noted, a *condree fasee*—a custom of the country. Rifles were found, all lacking flint, for which the Europeans had good reason to be thankful. In the village were found silver spoons pillaged from the estates, along with china and other ware. The rebels were observed to be healthy, and lacking nothing but bullets and flint. Their diet contained ingenious makeshifts. Salt they obtained from the ashes of a palm tree, and butter from condensing the fat of the palm tree worm.

That evening the rebels crept near the European encampment and began shouting curses, threats. All night the jungle resounded with the yells of rebels and the replies of rangers. The hatred of the revolted blacks for the loyalist rangers knew no bounds. They swore that no ranger should ever leave the bush alive. They dared the planters to enter the woods. Finding so much communication going on, Colonel Fourgeod decided to join in, and began "hallooing." He offered the rebels food, drink, and freedom if they would lay down their arms.

The reply was curt and contemptuous. They "damned him for a French bastard," saying, "We are free men. You soldiers are white slaves, hired to be shot at for fourpence a day."

Fourgeod swore to pursue Bonny to the end of the earth. The following day the troops pressed on to the next village, *Cofaay,* which signifies "Try Me." They found it deserted. Lacking ammunition, the blacks had realized the impossibility of putting up a defence. So they made a great noise in the night, under cover of which Cofaay was evacuated. While the loud shouting was going on, the food of the next village had

2:Kahn D-5 (1922-1930) 1931
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226 animals in the water. The catch would be consumed before
227 it could be taken up. Besides spring-traps that snap shut when the bait is touched, cone-traps are used, similar to those of more northern waters. The fish pokes his way into a concave cone, at the end of which is an opening guarded by bristles. Going in, the bristles are easily pushed aside, but, coming out, they bar the path. Then, say the Bush Negroes, the fish speaks to the trap as follows:

"Matti, opa duro gimme"—"Friend, open the door."

But the trap replies: *"Matti, me na cong tia massra de habbe nassloto cun, dassa ope na da you"*—"Friend, I can't until master who has the key comes; he will open it for you."

262 Fish form a large part of the Djuka diet, and fishing is
264 carried on by women, men, and children indifferently. When our canoe paddlers bring in some fish, they get out their
[252 little black gipsy pot, add whole peppers, and boil the fish
263] as it is. It is then eaten like corn-on-the-cob. The head, especially, is a delicacy, the bones being crunched audibly and with gusto. The meat goes in one side of a Bush Negro mouth and the bones seem to come out the other. If a halt is called in the business of eating, it is only long enough to say: *"Fissee makee bon sweetee muffo"*—"Fish make good eating," i. e. make good sweet mouth.

/11 cont./

286 garments /pandjes/ or articles of dress and other knitted goods.
[413] They also know how to make very attractive hammocks of cotton.

Chapter VII

Food, Drinks, Delicacies, and so forth.

262 [252] Their daily food is mainly rice and cassava (1) bread which

1. Sweet cassava, the farina from the root of the Janipha manihot, not to be confused with Jatropha manihot, which gives the bitter cassava, which, however much is removed by boiling and continued washing, contains a very poisonous component.

is baked on an iron plate and provides a tasty food that can be [241] kept for a long time. During the dry season, the months of September, October, and November, the ground also supplies them with a very mealy and tasty tuber called nappi (2); throughout the year,

2. Dioscorea sativa and Dioscorea alata L.

however, they grow yams, sweet potatoes (3), tayers (4), and cassava.

3. Convolvulus batatas L. and Batatas edulis Choisy.

4. Root from Arum esculentum.

[439] They have bananas only from time to time, whenever they exchange them on plantations for squared wood, which they pur- [433] posely work for this exchange. They know how to obtain wild game [263] and fish in great quantities; salt is an article greatly in demand.

/149 cont./

249 pikien keeng, small variety with thin stalks; is not cut with a [789] cutter but broken off by hand; obia (1) is made from it;

1. obia = spirit medicine.

[262] switi-keeng, the ordinary variety which is most used: the stalks [263] are eaten fresh (chewed) or the juice is expressed with the wooden sugar-press (ma) and boiled down to a syrup (lika) which is used [407] in coffee or in crushed awarra (2).

2. awarra = prickly palm which supplies edible fruit.

273 For festivals one cuts the stalks in pieces and allows the juice to be extracted from them in water in a short korjaal (komata). This water is later heated in a pot and fermented into an alcoholic beverage (djojo).

245 Pineapple (nanási).

This is regularly grown, the shoots standing scattered on the grounds; after one year the plants produce fruit. Two varieties are distinguished:

bigi nanasi, a white variety;

indji nanasi, likewise a white variety, but sweeter.

[262] The fruit is eaten fresh. Together with sugar cane and bananas, pineapples continue to grow for a long time on the old grounds.

Papaya (papái).

Few papayas stand on the grounds, but many along the edges of the villages, where they grow into long tall trees.

[262] A long red variety is called bobi papai; a short yellow variety, [252] papai. The fruit is eaten fresh, sometimes also boiled green.

/150/ Tobacco (tabáka).

249 Tobacco is cultivated on a modest scale in various places. The leaves are ripe for picking after 4-5 months (April to May); the man-high plant blooms after seven months with small, pink blossoms.

/152 cont./
245 white cucumber-like fruit flesh is eaten. The taste is refreshingly
262 tart.

249 Ricinus /castor-oil plant/ (karapata).
789 Is to be found in all villages and especially on refuse heaps.
302 The leaf is used for obia, the oil from the kernels as a hair oil.

Pepper (pépré).
244 Grows as a small shrub near the houses or along the edge of
[252] the village. The variety with small red fruit occurs especially frequently. The fruit is eaten boiled in meat soup.

Koemboe (komoe).
245 Stands in individual specimens in and along the villages and
[252] in the forest. The kernels of this palm are gladly eaten, softened with warm water and pounded into koemboe soup. The fruit is ripe in February-May. A large variety is patawah.

Maripa (maïpa).
[262] Absent in not a single village. The fruit provides a white,
[252] fatty fruit-flesh that is eaten fresh (May). The pits are dried and pounded to pieces with a stone in order to obtain the three kernels. After having dried these (in the sun), one boils from them a food oil.

Awarra palms (awá).
[263] Stand in little groups in each Bush Negro village. The orange fruit, which is ripe in February-March, sometimes also in June

/152 cont./

245 is eaten fresh, but more frequently pounded in the matta, so
●263 that the fruit flesh becomes mushy. Over this one sprinkles sugar or sugar syrup and eats it as a delicacy (awá-popo).

Pina palm (apodong).

222 In April-May supplies a marble-sized black fruit which is prepared in the manner described for koemboe. This palm variety grows in groups in swampy places in the forests.

Paramaribo, December, 1952.

/The following summary appears in English on pp. 152-153 of the original source./

SUMMARY

AGRICULTURE AS APPLIED BY THE BUSHNEGROES ALONG THE MARONI AND TAPANAHONI RIVERS

241 During the MEDICAL SCIENTIFIC EXPEDITION TO THE SOUTHERN BORDER OF SURINAM from February till July 1952, in order to get an insight into the medical problems of the interior, the opportunity was